

**Amendments to the Specification:**

Please amend the specification as follows:

At page 1, starting on line 2, please insert the following new paragraph:

CROSS-REFERENCE TO RELATED APPLICATIONS

This is a continuation of International Application PCT/AT02/00066, with an international filing date of March 5, 2002, now abandoned.

At page 1, in the center of the page after the above inserted paragraph and before line 3, please insert the heading: "BACKGROUND OF THE INVENTION".

At page 1, in the center of line 13, please insert the heading: "SUMMARY OF THE INVENTION".

At page 4, in the center of line 3, please insert the heading: "BRIEF DESCRIPTION OF THE SEVERAL VIEWS OF THE DRAWING".

At page 4, in the center of the page between lines 3 and 4, please insert the heading: "DETAILED DESCRIPTION OF THE INVENTION".

Please add the following abstract on a separate page at the conclusion of the specification:

ABSTRACT

The invention relates to a structurally reversible dairy product, which is made from cream, low-fat milk or water in addition to gelling agents, whereby the gelling agents comprise exclusively raw vegetable materials, preferably vegetable hydro-colloids, preferably carrageen, cellulose, konjac and alginate.